

Dinner Party Menu - £25.00 per head

Starters

- Prawn & Crayfish Cocktail with Bloody Mary Sauce
- Smoked Salmon & Prawns in Dill Mayonnaise
- Roquefort & Parsley Mousseline Creams (V)
- Roasted Figs with Parma Ham and Goats Cheese (V)
- Sweet Potato Soup with Cumin & Ginger (V)
- Chicken Liver Parfait with Semi Dried Tomato Chutney
- Salmon & Asparagus Terrine
- Goats Cheese & Shallot Tart with Walnut Pastry (V)
- Homemade Hummus with a selection of Crudities (V, VEGAN)

Mains

- Salmon & Asparagus with a Basil Sauce (GF)
- Chicken Breast with Pesto, Taleggio and Vine Roasted Tomatoes (GF)
- Pan-Fried Chicken with Mushrooms and Tarragon
- Sun-blushed Tomato and Herb Chicken (GF)
- Red Wine Sausage Casserole
- Pork Fillet with Maderia, Mushrooms and Cream
- Harissa Spiced Lamb with Canellini Beans (GF)
- Beef & Ale Casserole with Parsley & Herb Dumplings
- Morrocan Spiced Chicken Tagine (GF)
- Butternut Squash Lasagne (V)
- Baked Salmon with Parmesan and Parsley Crust
- Fillet of Beef with Spinach, Mushroom and Brandy Sauce - £4.00 supplement per head



Desserts

Baked Lemon Curd Cheesecake

Salted Carmel and Chocolate Torte

Lemon & Raspberry Meringue Roulade

Apricot Frangipane Tart

Banoffee Cheesecake with Pecan Toffee Sauce

White Chocolate & Orange Mousse

Tiramisu

Individual Chocolate Truffle Pots served with Clotted Cream

Cheese and Biscuits - £4.00 per head supplement

All main courses served with seasonal vegetables, potatoes.

Chicken Tagine and Harissa Spiced Lamb served with Cous Cous

The above menu is cooked and served on site.

One selection from each section is chosen and all guests are served the same, with a Vegetarian option as an exception.

Homecooked Food Delivered

Main Dishes	Price Per portion <small>Minimum 2</small>
Cottage Pie	£5.00
Classic Lasagne	£5.00
Beef Bourqignon	£7.00
Fillet of Beef Stroganoff	£8.50
Shepherds Pie with Dauphinoise Topping	£5.50
Harissa Spiced Lamb	£5.50
Lamb Dhansak with Tomato Relish & Raita	£8.00
Crunchy Top Chicken Gratin	£5.00
Fragrant Chicken Curry	£5.00
Chickien Coq Au Vin	£6.00
Prawn Balti	£7.00
Scrumptious Fish Pie	£7.00
Butternut Squash Lasagne (v)	£5.00
Mushroom Stroganoff (v)	£5.00
Side Dishes	Price Per Portion <small>Minimum 2</small>
Dauphinoise Potatoes	£2.00
Creamed Potatoes	£1.50
Crispy Potatoes	£1.50
Selection of Vegetables - Root, Mediterranean or Steamed	£1.50
Rice, Pilau, Longrain, Basmati	£1.00
Desserts	
Banoffee Pie - 8" round	£16.00
Apple & Blackberry Crumble - to serve 4	£9.00
Baileys Chocolate Cheesecake - 8" round	£18.00
Lemon & Raspberry Merinque Roulade - to serve 8	£16.00
Canterbury Tart - 8" Round	£16.00
Luxury Bread and Butter Pudding - to serve 4	£9.00
Cakes - 8"	Price Per Cake
Victoria Sponge Cake	£9.00
Coffee & Walnut Cake	£9.50
Carrot & Ginger Cake	£9.50
Malted Chocolate Cake	£9.00
Lemon & Poppy Seed Cake	£9.00